美的·消毒碗櫃使用說明書

使用前請先仔細閱讀本使用說明手册，並妥善保管，以備日後查閱。

美的消毒碗櫃

MS-80K03

前　言

警告：安裝使用前請仔細閱讀本説明書，嚴格按本説明書指示正確安裝、使用，因不當的安裝、使用所造成的危害，本公司概不負責。

注意：由於本公司產品外觀結構不斷改進，您所購買的產品可能與本説明書圖示外觀結構有所不同，恕不另行通知。

目　錄

清潔維護

- 清潔前，必須拔下電源插頭。
- 清潔時，内外表面可用軟綿布（或海綿）蘸中性清潔劑擦拭。
- 避免使用汽油、拋光劑、去污粉等有毒性、腐蝕性的清潔劑擦拭。
- 嚴禁直接潑水噴淋内外箱體，以免電路絶緣不良而產生觸電危險。

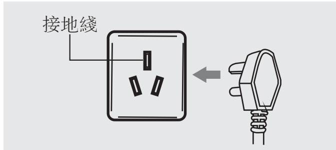
异常現象及處理辦法

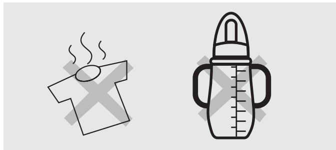
故障現象	故障可能原因	處理方法
顯示屏幕不亮或整機不工作	未連接電源	檢查插頭是否插好，插座電源是否爲220V 電壓
	電路故障	聯絡客戶服務部查詢
發熱管不工作	櫃門没有關好，門控開關未接通	檢查抽屉櫃門是否關好
	電器元件故障	聯絡客戶服務部查詢
消毒後食具上仍有水分殘留	食具堆放過多或食具上積水太多	按照碗架設計擺放食具，瀝乾食具上的水
	電路故障	聯絡客戶服務部查詢
櫃内有異味	櫃内不潔	清潔消毒櫃

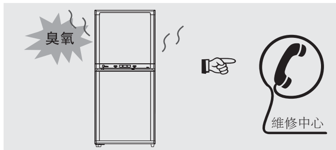
注意事項

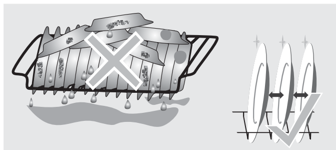
警告

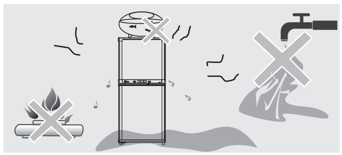
- 關好門後，才能使消毒櫃工作，否則會有紫外綫輻射泄露；
- 嚴禁把洗碗毛巾等其他非食具放入消毒櫃内；
- 在消毒櫃工作結束 20 分鐘後才能把門打開，以免燙傷。

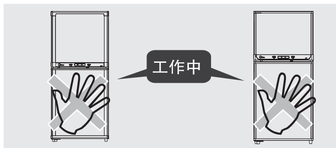






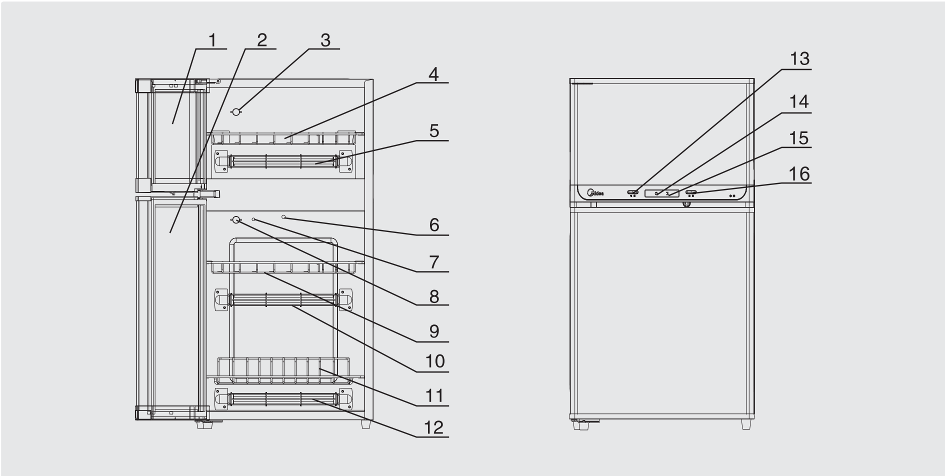






- 電源插座必須有可靠地接地綫，用户不得擅改插頭，嚴禁無接地運行。
- 如不需要使用消毒櫃時，請拔出消毒櫃電源插頭。
- 對耐溫低於180℃的食具如耐高溫塑料、硅膠制品和不耐高溫的玻璃制品，不能放入下室進行消毒。
- 耐溫在 180℃~250℃的食具放置在下室進行高溫消毒時，應遠離發熱管 100mm 以上。
- 在使用前必須取出櫃内紙皮、扎帶並撕去保護膜，避免着火。
- 嚴禁擅自改動本產品。電源軟綫不得自行更换和改制。如果電源軟綫損壞，爲避免危險，必須由制造廠或其維修部或相關的專業人員。
- 如果石英發熱管損壞，或用至使用壽命極限時，應聯絡特約維修中心更换相同規格的發熱管。
- 把食具上的水倒乾淨後才能放進櫃内，才能取得良好的消毒效果，過多的水，會造成電路故障。餐具上的油污應徹底清除，不然油污會造成箱内有異味、餐具會發黄。餐具之間應有間隙，餐具擠在一起，會使消毒效果變差。
- 禁止在消毒櫃旁邊，使用加熱器具，否則會引起消毒櫃變形和其它故障。切勿將消毒櫃安裝在易燃物附近，否則會有引起燃燒的危險。
- 禁止在消毒櫃頂部放置不穩定的物品、重物或有水容器。
- 禁止將消毒櫃安裝在可能受潮或被水淋濕的地方。
- 消毒過程中嚴禁開門及觸摸門玻璃，否則不僅影響消毒效果、延長消毒時間，觸摸櫃門玻璃還會有燙傷的危險。
- 建議不要空載使用，空載使用會影響產品壽命。
- 嚴禁小孩玩弄消毒櫃，以防造成危險。
- 除非在適當監管或指引下，爲安全起見，此產品不適宜殘疾、智障、精神病患者、兒童或缺乏相關經驗及知識人士使用。
- 請小心照看好兒童，確保他們不玩耍此電器。
- 此器具打算用於家庭和以下類似場所使用：商店、辦公室和其他工作環境的厨房區域；農家；旅館；汽車旅館和其他住宿環境裏供客人使用的；吃早餐的地方。

產品各部分名稱圖



示意圖(若有更改,請以實物爲準)

1. 上門
2. 下門
3. 上層溫控器
4. 杯架
5. 上層發熱管
6. 排氣孔塞
7. 熱熔斷器（箱內壁）
8. 下層溫控器
9. 碗架
10. 下層上發熱器
11. 碟架
12. 下層下發熱器
13. 電源鍵
14. 電源指示燈
15. 消毒指示燈
16. 消毒鍵

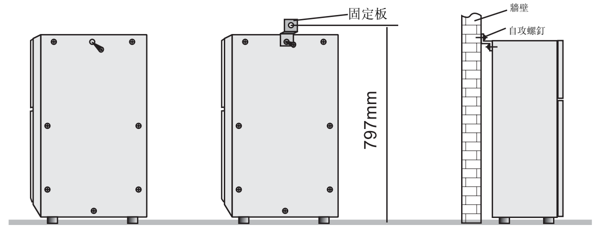
規格參數

產品型號		MS-80K03
額定電壓		220V~
額定頻率		50Hz
額定功率		750W
額定容積	上 層	（26.5 ± 1）L
	下 層	（46.5 ± 1）L
工作週期		約 30min
下層高溫消毒溫度		（125 $^{+55}_{-5}$）℃
下層高溫消毒時間		≥15min
石英發熱管使用壽命		≥3000h
淨重		10.1kg
每層層架額定承載重量		（2.5 ± 0.5）kg
外型尺寸（長 × 寬 × 高）		419 × 338 × 790（mm）

注意：碗碟數量的多少會影響工作週期的長短，請以實際爲準。

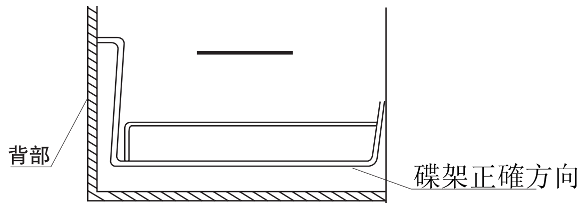
安裝方法

本消毒櫃爲枱地放置，爲保證使用時的安全，放置時需要把消毒櫃固定：先將消毒櫃背板上方的一顆螺釘卸下（如下圖示），然後用此螺釘將附帶配件固定板在原螺孔上緊，再把消毒櫃靠墻，最後用 4 × 30 的木螺釘將固定板固定在墻壁上。



使用方法

1. 將電源綫插頭插入電源插座整機通電，消毒櫃進入待機狀態。
2. 洗淨餐具並抹淨積水，將餐具放在層架上。餐具必須按序直放在層架上，以保證消毒或者保潔效果。
3. 產品各部分名稱圖（第 3 頁中）中的“11 碟架”放置方法如下圖所示。



4. 消毒鍵：按此鍵，上層、下層同時工作，電源指示燈與消毒指示燈亮起。
5. 電源鍵：工作期間按此鍵，上層、下層同時停止工作，電源指示燈與消毒指示燈熄滅。
6. 產品正常使用時，消毒指示燈熄滅後 20 分鐘仍在消毒，在這段時間內請不要開門，以避免燙傷及影響消毒效果。

Midea – User Manual of Sterilizing Cupboard

Be sure to read the user manual in detail before use, and keep it well in order for future check.

Midea Sterilizing Cupboard

MS-80K03

Preface

Warning: Be sure to read the manual in detail before installation, use, install. Use the product accurately according to the manual. The company is not responsible for any hazard due to inappropriate installation or use.

Note: Because of continuous modification for the appearance and structure of the product of the company, the appearance and structure of the product you purchase might differ from what stated in the manual. There would be no additional notification.

Contents

Cleaning and Maintenance

- Before cleaning, the power plug must be unplugged.
- In cleaning, both of the inner and outer surfaces may be wiped with soft cotton cloth (or sponge) in addition to neutral detergent.
- Do not wipe with toxic, erosive detergent such as gasoline, brighter, scouring powder etc.
- Definitely, it is prohibited to spray inside and outside the cupboard body with water directly, in order to prevent from poor circuit insulation that would result in electric shock.

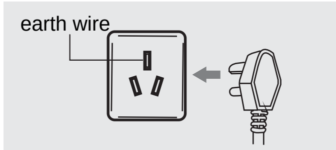
Exceptional Phenomena and Troubleshoots

Phenomena of Failure	Possible Causes of Failure	Troubleshoot
The digital screen is off or the entire machine does not work.	The power is not connected.	Check whether or not the plug is plugged well, or whether or not the power is really 220V voltage.
	The circuit malfunctions.	Contact the customer service department for consultation.
The heating duct or the ozone UV lamp tube does not work.	The cupboard door is not closed well, or the door control switch is not connected.	Check whether or not the drawer and the cupboard door are closed well.
	Components of the appliance malfunction.	Contact the customer service department for consultation.
Water remains on tableware after sterilization.	Tableware is over stacked or there is too much accumulated water on tableware.	Arrange the tableware according to the design of bowl holder, and dry the water on the tableware.
	The circuit malfunctions.	Contact the customer service department for consultation.
There is odor in the cupboard.	The cupboard is not clean inside.	Clean the sterilizing cupboard.

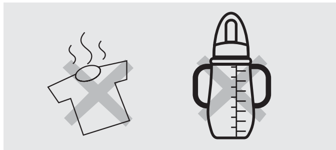
Notes

Warning

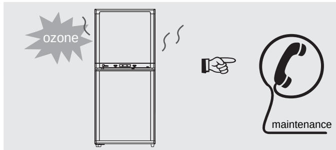
- Only after the door is closed, can the sterilizing cupboard be allowed to operate, otherwise there would be UV radiation leakage;
- It is prohibited to place non-tableware, such as dish towel, into the Sterilizing Cupboard;
- It is prohibited to place plastic and wood tableware into the sterilizing cupboard of the lower chamber;
- The door can be opened only after 20 minutes as the sterilizing cupboard task ends in order to prevent scald.



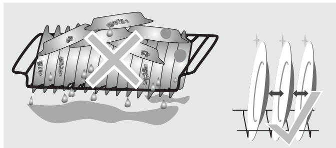
- Please unplug the power plug if the Sterilizing cupboard is not used.
- The upper chamber is suitable for clean-keeping of tableware except for plastic products.
- Tableware with thermal resistance below 180 ℃, such as high-temperature plastics, silicone products, and glass products incapable of high temperature resistance etc., cannot not be placed into the lower chamber for Sterilization, but can only be placed in the upper chamber.
- The tableware with thermal resistance between 180℃ and 250℃ should be kept away from the heating duct by above 100mm when they are placed in the lower chamber for high temperature Sterilization.



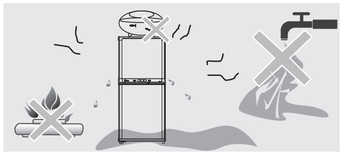
- Before use, the paperboard, ribbon in the cupboard should be picked out, and the protective film should be torn to keep from firing.
- The modification of the product without permission is prohibited strictly. The power cord should not be replaced or changed without permission. If the power cord is damaged, the manufacturer or its maintenance department or certified technician should be asked to replace in order to keep from danger.



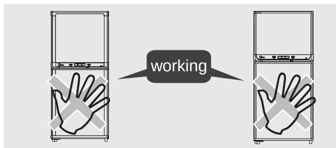
- If the quartz heating duct is damaged, or the service life is ended, please contact the designated maintenance center to replace the heating duct with the same specification.
- The tableware should have water on it poured completely before being placed into the cupboard, such that good sterilization effect is available. Excess water would cause failure to circuit. Grease on tableware should be cleaned thoroughly. Otherwise, the grease would cause odors in the cupboard and yellow the tableware. There should be gaps between tableware. The sterilization effect would become poor if tableware is huddled together.



- It is prohibited to use heating device beside the sterilizing cupboard. Otherwise, the sterilization would be deformed or suffer from other failures. Do not install the sterilization near inflammable objects. Otherwise, combustion might occur.
- It is prohibited to place unstable objects, heavy objects or vessels with water on top of the sterilizing cupboard.
- It is prohibited to install the sterilizing cupboard in the place that might be moisture or get wet.

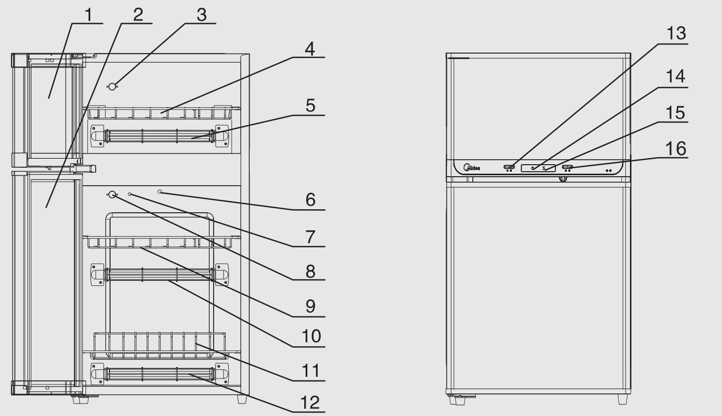


- Definitely, do not open the door or touch door glass during sterilization. Otherwise, not only the effect of sterilization would be impacted, but also the sterilization time would be prolonged. Also, the danger of scald is possible if the door glass of the cupboard is touched.
- It is recommended to not use without load. The service life of the product would be affected if the product is used without load.
- Definitely, do not let children place the sterilizing cupboard in order for prevention from danger.



- In view of safety, besides being monitored or guided appropriately, the product is not suitable for body disabled people, mental disabled people, psychopaths, children or any people lack of related experience and knowledge to use.
- Take care of children to ensure that they do not play this appliance.
- The device is intended for use at home and similar sites below: store, office and kitchen area in other working environments; peasant family; hotel; motel and other stay environments for customers to use; places for breakfast.

Schematic Diagram of the Product



The picture is for reference only, the actual item is the standard.

1. Upper Door
2. Lower Door
3. Upper Chamber Temperature Controller
4. Cup Holder
5. Upper Chamber Heating Duct
6. Air Exhaust Stopple
7. Thermal Fuse
8. Lower Chamber Temperature Controller
9. Bowl Holder
10. Lower Chamber Upper Heater
11. Disk Holder
12. Lower Chamber Lower Heater
13. Power Key
14. Power Indicator
15. Sterilization Indicator
16. Sterilization Key

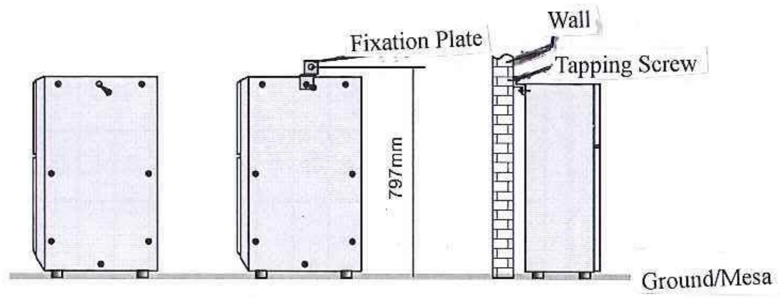
Specification Parameters

Product Model		MS-80K03
Rated Voltage		220V ~
Rated Frequency		50Hz
Rated Power		750W
Rated Volume	Upper Chamber	(26.5±1) L
	Lower Chamber	(46.5±1) L
Duty Cycle		About 30min
Temperature of Lower Chamber High Temperature Sterilization		(125^{+55}_{-5})℃
Time of Lower Chamber High Temperature Sterilization		≧15min
Service Life of Quartz Heating Duct		≧3000h
Net Weight		10.1kg
Rated Load Capacity of Shelf on Each Tier		(2.5±0.5) kg
Profile Size (Length × Width × Height)		419 × 338 × 790 (mm)

Note: The number of dishes would impact the length of duty cycle. Please use the actual one.

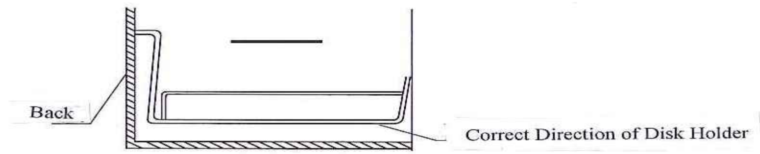
Installation Procedure

The sterilizing cupboard is for mesa placement. In order to guarantee the safety in use, the sterilizing cupboard should be fixed in placement: at first, unscrew one screw from the top of the back plate of the sterilizing cupboard as shown below; next, use the screw to fasten the fixation plate, an accessory, in the original screw hole; then, place the sterilizing cupboard against the wall; finally, fasten the fixation plate on the wall by 4×30 wood bolt.



Use Direction

1. Plug the power cord into the power socket to energize the entire machine for the sterilizing cupboard to enter a stand-by status.
2. Wash tableware and clean the accumulated water, and place the tableware on the shelf. The tableware should be inserted in the shelf in order such that the effect of Sterilization or clean-keeping is guaranteed.
3. The placement method of the “11. Disk Holder” in the schematic diagram of the product (page 5) is as shown below.



4. Sterilization key: Press the key for both of the upper and lower chambers to work simultaneously, and the power and Sterilization indicators light up.
5. Power key: Press the key in duty cycle for both of the upper and lower chambers to stop working, and the power and sterilization indicators extinguish.
6. As the product is used normally, the sterilization is still in process within 20 minutes after the sterilization indicator extinguishes. During such period, do not open the door in order to prevent from scald and affecting the effect of sterilization.